	Retail Food Establishment Inspection Report First aid kit Allergy policy/training 												
2nd Followup \$50.00 City of Rockwall Vomit clean up Employee health													
Date: Time in: Time out: License/P 10/08/2020 1:15 2:10 FS 9												Est. Type Risk Category Dage 1 of 2	
	Purpose of Inspection: I-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:								estig	atio	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:	
Murphy USA #7699 Murphy USA												✓ Number of Violations COS:	
Physical Address: Pest control : I-30 Fireman's (monthly) 10.								Totow-up. Tes				ronow-up. res	
Compliance Status: Out = not in compliance IN = in compliance NO							obser					plicable $COS = corrected on site R = repeat violation W- Watch$	
Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark an √ in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Co	Compliance Status							omp		ce Status			
U T	N	0	A	C O S	(F = degrees Fahrenheit)		U T	Ν	0	A	O S	Employee Health	
		~			1. Proper cooling time and temperature			~	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)			~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F) Will Followup			1				Policy Preventing Contamination by Hands	
	•	<			4. Proper cooking time and temperature			~	,			14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
		~			6. Time as a Public Health Control; procedures & records			<u> </u>	<u> </u>		Utensils and gloves Highly Susceptible Populations		
		•										16. Pasteurized foods used; prohibited food not offered	
		Approved Source								V		Pasteurized eggs used when required Precooked	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals	
	~				8. Food Received at proper temperature To check					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Rte	
			<u> </u>		Protection from Contamination		3					18. Toxic substances properly identified, stored and used Chemical storage	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		-	1				Water/ Plumbing	
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Spray bottle		N		,			19. Water from approved source; Plumbing installed; proper backflow device See 31	
		~			11. Proper disposition of returned, previously served or reconditioned Discarded			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2 Po				-	_		· · · · · · · · · · · · · · · · · · ·	
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	Ν	N O	N A	C O S	Food Temperature Control/ Identification	
	~			~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			~			~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~	22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days						1	~			28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			~	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
	~				23. Hot and Cold Water available; adequate pressure, safe See attached Pressure with hot at hand sink							Permit Requirement, Prerequisite for Operation	
-			~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance with Approved Procedures			• T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								supplied, used See attached pressure	
					Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Commercially packaged or ingredients by request			~	ľ			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	Action	<i>i Not</i>		Excee N	ed 90 N	0 Da C	ys or Next Inspection , Whichever Comes First	
U T	N N	0	A	o s	Prevention of Food Contamination		U T	Ν	0	A	o s	Food Identification	
W	_1				34. No Evidence of Insect contamination, rodent/other animals				~			41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness/eating, drinking or tobacco use Watch							Physical Facilities	
	~				36. Wiping Cloths; properly used and stored Using spray bottles	\square	1					42. Non-Food Contact surfaces clean See	
1					37. Environmental contamination Condensation etc	\square		~				43. Adequate ventilation and lighting; designated areas used	
	38. Approved thawing method Cooler			\square		~	'			44. Garbage and Refuse properly disposed; facilities maintained Watch			
Proper Use of Utensils					1	\mathbf{T}	\square			45. Physical facilities installed, maintained, and clean See			
w	39. Utensils, equipment, & linens; properly used, stored,					~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
1					40. Single-service & single-use articles; properly stored and used Watch and protect				~			47. Other Violations	
L							1	1	1				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Gina Wilkins	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	^{nent Name:} hy USA 7699	Physical A	ddress:	City/State: Rockwa		License/Permit # FS 9416	Page	<u>2</u> of <u>2</u>					
	•		TEMPERATURE OBSERVA	ATIONS									
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat			Temp F					
Uprigh	nt cooler					Wic		34/36					
	Cooler	35											
	Freezer	-10											
Chili ı	unit empty ambient												
	g Rollers not on at insp	177											
	- · · · · · · · · · · · · · · · · · · ·	26											
	Beer cooler	36											
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT			E CONDITIONS OBSER		JD.					
Number	NOTED BELOW:	TADLISHME	NI HAS BEEN MADE. TOUK ATTEI	VIION IS DIRE		E CONDITIONS OBSER	VED AI						
	Hot water in restroom 111 F												
	Hot water 100 PPM												
31			ont hand sink to have add			· · · ·	<u> </u>	• •					
37/42/45													
42/45					rfaces po	w 200 ppm							
	Sink sanitizer hand mixed when needed - using spray bottles for surfaces now 200 ppm Thawing hot dogs at times of insp - ingredirds bybreques - date mark after opening												
W	Will begin customer se												
31	Sanitizer in spray bott Avoid using hand sink												
Currently using small coffee pot for flavored coffee - advised that this is not NSF approved and								mp and					
	will wash rinse and sa	nitize afte	nd sink										
	Cleaning soda dispens	isers and coffee daily											
	All product on sales flo												
	Discussed date marking etc												
07	Using reddy ice												
37 18	Move gloves away fro		up on fan box nearest th		WIC								
45	Small leak at soda sta												
42/45/40			that is moldy / watch stora	age of stra	ws in this	area							
				-									
Received	by:		Print:		Title: Person In Ch		arge/ Owner						
(signature)	See abov ^{Iby:} Kelly Kirkpo	/e											
Inspected (signature)	l by:	+ 1	Print:										
		urick	/K3			Samples: Y N #	¢ collecte	ed					
Form EH-06	5 (Revised 09-2015)												